

Brunch Menu

Breakfast & Lunch Entrées are Served with One Glass of Orange Juice, Champagne or a Mimosa.

Breakfast

Include Warm French Beignets

Two Egg Breakfast

Two Eggs Your Way, Parmesan Leek Hashbrowns & Choice of Breakfast Meat 10

Maple Glazed Pork Belly & Eggs

Maple Glazed Pork Belly with Two Eggs Your Way & White Cheddar Grits 11

Morgan's Breakfast

Two Eggs Your Way, Two Pancakes, Two Sausages, Two Strips of Thick Sliced Bacon & Parmesan Leek Hashbrowns 12

Tria Scramble

Andouille Sausage, Onions, Mushrooms, Spinach & Parmesan Leek Hashbrowns 10

Wild Mushroom & Sausage Frittata

Mozzarella, Chive Oil & Parmesan Leek Hashbrowns 13

Benedicts

Include Parmesan Leek Hashbrowns

Traditional

Pit Ham on Toasted English Muffin Topped with Poached Eggs & Hollandaise Sauce 11

Creole

Andouille Sausage, Poached Eggs & Peri Peri Hollandaise 13

Mushroom Brioche

Gruyere Brioche, Poached Eggs & Hollandaise 12

Omelets

Include Parmesan Leek Hashbrowns

Ham & Cheese

Pit Ham & Cheddar 11

Wild Mushroom

Boursin Cheese 13

Sausage

Peppers, Onions & Cheese 12

Griddle

Includes Choice of Breakfast Meat Topped with Fresh Berries 2

Pancakes

Stack of Three with Whipped Butter & Maple Syrup 9
Blueberry or Chocolate Chip Pancakes 11

Ricotta Pancakes

Stack of Three with Maple Syrup 9

Crème Brûlée French Toast

Crème Brûlée Batter, Challah & Pecan Sauce 10

Waffles

Topped with Fresh Berries 2

Belgian Waffles

Whipped Butter, Maple Syrup & Choice of Breakfast Meat 10

Fried Chicken & Belgian Waffle

Buttermilk Chicken Tenderloins & Belgian Waffle with Whipped Butter & Maple Syrup 13

Sides à la Carte

Egg 2
Pancake 2
Pit Ham, Bacon or Sausage 4
Parmesan Leek Hashbrowns 3
Sourdough Toast or English Muffin 2.5

Casual Classics

Include Signature Bread Basket

Chicken Pot Pie

~ A Classic ~ Served Piping Hot 14

Wild Rice Meatloaf

Boursin Mashed Potato & Tomato Demi Glace 16

Beef Bourguignon

Beef Sirloin Braised in Red Wine with Mushrooms, Bacon & Pear Onions Served Over Fettuccine 17

Tria Frites

Your Choice of Entrée Listed Below Served with House Cut Fries & Bearnaise

Walleye Fingers 16

Chicken Tenderloin 17

Mussels 18

Top Sirloin 8 oz. 24

Filet 6 oz. 24 ~ 8 oz. 30

Ribeye 12 oz. 30

New York Strip 12 oz. 32

Sandwiches

Served with House Cut Fries. Substitute Caesar Salad or Sweet Potato Fries 2.5

Chicken Prosciutto Panini

Prosciutto, Swiss & Tomato with Roasted Tomato Aioli on Ciabatta 12

Pork Trio

Pork Belly, Cutlet, Rillettes & White Cheddar with Dijon Mayo on Ciabatta 13

Walleye Po Boy

Lettuce, Tomato & Pickled Red Onion with Red Pepper Aioli on a French Baguette 14

Prime Rib French Dip

Horseradish Cream & Au Jus on Ciabatta 15

Twin Tenderloins

Caramelized Onions & Horseradish Sauce on Slider Buns with Side of Bearnaise & Pickle 16

Burgers

All Burgers are Certified Angus Beef & Served on a Pretzel Bun with House Cut Fries. Substitute Caesar Salad or Sweet Potato Fries 2.5

Tria's Build Your Own

Lettuce, Tomato & Onion on a Toasted Roll 10
Add: Thick Sliced Bacon 2.5
Add: Mushrooms, Swiss, Cheddar or Bleu Cheese 1.5

Black & Bleu

Cracked Black Pepper, Caramelized Onions & Bleu Cheese 11

Caprese

Tomato, Mozzarella, Basil & Balsamic Reduction 12

Cordon Bleu

Ham & Swiss with Lettuce, Tomato, Onion & Pickle 13

Farmer's

Thick Sliced Bacon, Pork Rillettes, Fried Egg & White Cheddar 14

Rossini

Foie Gras, Truffle, Gruyere & Demi Glace 18

Vegetarian Portabello Mushroom

Grilled Red Peppers, Red Onions, Avocado, Boursin Cheese & Roasted Tomato Aioli with Lettuce & Tomato 14

Tria Signature Menu Item

Please ask your server for vegetarian options.

Soup & Salad

Include Signature Bread Basket

Cream of Wild Rice & Brie Soup

6 à la Carte ~ 4 with Entrée

French Onion Soup

7 à la Carte ~ 5 with Entrée

Wedge

Tomatoes & Bacon, Choice of French/Bleu Cheese, Bleu Cheese or Creamy Buttermilk 7 à la Carte ~ 4 with Entrée

Spinach

Dried Cherries, Spiced Walnuts, Crumbled Bleu Cheese & Sweet Onion Vinaigrette 8 à la Carte ~ 5 with Entrée

Caesar

Parmesan & Garlic Croutons 7 à la Carte ~ 4 with Entrée
With Calamari 11 ~ Chicken 12 ~ Salmon 13
Beef Tips 14 ~ Shrimp 15 ~ Scallops 16

Pasta

Include Signature Bread Basket

Fettuccine Alfredo

Tossed with Cream & Parmesan 14
With Chicken 16 ~ Shrimp 19 ~ Scallops 24

Sausage Penne

Andouille Sausage, Peppers, Onions & Tomato Cream Sauce 17 ~ Add Shrimp 6

Lobster Linguine

Lobster with Tomato, Basil, Garlic & White Wine Sauce 26

Poultry

Include Signature Bread Basket & Choice of Herb Risotto,

Parmesan Leek Potatoes, Boursin Mashed Potatoes or Sautéed Fingerling Potatoes

Chicken Francaise

Lemon & Parsley Sauce 19

Chicken Cordon Bleu

Ham, Cheese & Brown Butter Sauce 21

Coq Au Vin

Bacon, Mushrooms, Onion & Red Wine Demi 25

Fish

Include Signature Bread Basket

Salmon

Seared & Served with Lime Gastrique & Green Beans 22

Walleye

Sautéed with Seasoned Flour with Lemon Brown Butter Sauce & Sautéed Vegetables 24

Halibut

Seared & Served with Grilled Zucchini, Tomato Concasse & Dill Champagne Beurre Blanc 30

Sea Bass

Bee Pollen & Fennel Encrusted with Pernod Sauce on Sautéed Spinach, Tomatoes, Artichokes & Kalamata Olives 34

Seafood

Include Signature Bread Basket

Scallops St. Jacques

Seared with Fish Veloute Sauce & Boursin Whipped Potatoes 24

Seven Spice Prawn

Grilled with Seven Spice Butter & Herb Risotto 26

Sides à la Carte

Asparagus with Hollandaise 4
Acorn Squash Dressing 4

Tria

RESTAURANT
BAR
EVENT CENTER

Weekly Features

Friday

Cioppino 28

Saturday

Beef Short Ribs 28

Thursday & Sunday

Prime Rib

Queen Cut 22 ~ King Cut 26

Happy Hour In the Bar

Everyday 4pm - 6pm

Sun - Thurs 8pm - Close
\$4 Featured Jameson, BeeFeater, Captain Morgan or Pinnacle
Cocktails and our extensive happy hour menu.

1/2 Price Wine Flights

Sunday - Thursday

Purchase of 2 entrees required.

Free Birthday Wine

Dine with us the week of your birthday and we'll give you a complimentary bottle of wine priced at your age. Purchase of 2 entrees required. Please ask your server for details.

Free Anniversary Dessert & Champagne

Dine with us the week of your wedding anniversary and we'll give you each a complimentary glass of champagne and a special anniversary dessert to share. Purchase of 2 entrees required. Please ask your server for details.

Private Dining

Tria has 6 group and private dining areas to choose from with seating capacities ranging up to 200 people.

Please ask for a manager to learn more about our private dining options and menus.

Hours

Brunch

Sun ~ 10am to 4pm

Dinner

Mon-Thu 5pm to 9pm
Fri-Sat 5pm to 10pm
Sun 4pm to 8pm

Bar

Mon-Thu 4pm to 10pm
Fri-Sat 4pm to 11pm
Sun 10am to 9pm

An MHC Managed Property

110311